



## Quinta de Linhares Reserva Avesso

PRODUCER Agri-Ronção Vinícola, LDA

Agri-Roncão is a family-owned company founded in 2001 by Domingos Ribeiro. With over 60 hectares of planted area and two wine cellars/winemaking centers in the Demarcated Douro and Vinho Verde regions, Agri-Roncão is dedicated to the production and trade of Douro Wines, Vinho Verde and Port Wines.

**REGION** Vinhos Verde Wines/ Sub-region Sousa

TERROIR Quinta de Linhares is located in Penafiel, sub-region of Sousa, in the demarcated Vinhos Verdes Region. The vineyard is exposed to South-Southwest, between the elevations of 250/300m of altitude. The climate is moderate to dry with low temperature variations. Winters are not very harsh and summers are mild and dry. Although it is not directly exposed to Atlantic influence, it is felt due to the low relief. The type of soil is Sandy-Loam, rich in nutrients such as Phosphorus and Potassium and poor in Calcium and Magnesium, producing low PH wines. The granitic origin composition, gives minerality to the wines.

VINIFICATION Manual harvest in 25kg boxes. After a careful selection of the grapes, destemming, pre-fermentative maceration of 14/15 hours was carried out, followed by crushing in a pneumatic press. Fermentation took place in stainless steel vats at a controlled temperature between 14 and 15°C - for approximately 30 days. Stage in stainless steel vats for 4/5 months, during which the wine was in contact with the lees. After this period the wine aged for 12 months in French oak barrels.

TASTING NOTES This wine is dry and elegant, with a golden color and hints of vanilla. Fresh aroma and notes of white fruit with nuances of apple and pear. With a long and elegant finish.

Vintage 2020 Grape Varieties Avesso Winemaker António Sousa Alcohol Content 13% Total Acidity 5.2 g/dm<sup>3</sup> Total Sugars 1.6 g/dm<sup>3</sup> Serving Temperature 8/12°C



